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What is claimed is:

- A nutritional food or nutritional product comprising at least one probiotic bacteria, at least one carbohydrate ingredient, at least one fat ingredient, and at least one
 protein ingredient.
- The nutritional food or nutritional product of claim
 1 wherein said at least one probiotic bacteria is
 Lactobacillus acidophilus, L. bulgaricus, L. casei, L.
 rhamnosus, L. fermentum, L. salivaroes, L. brevis, L.
 10 plantarum, L. ruteri, S. thermophilus, Bacillus sporogenes,
 Bifidobacterium adolescentis, B. infantis, B. longum, B.
 thermophilum or B. bifidum and wherein said nutritional food
 or nutritional product provides about 5 billion to 20 billion
 colony forming units of said at least one probiotic bacteria.
- 3. The nutritional food or nutritional product of claim 1 wherein said at least one carbohydrate ingredient is dextrose, sucrose, fructose, lactose, maltose, galactose, sugar alcohols, such as sorbitol, mannitol and xylitol, invert sugar syrups, brown sugar, corn syrup, corn syrup solids, 20 honey, molasses, brown sugar, maple syrup, fruit juices, stevia, or an artificial sweetener.
- 4. The nutritional food or nutritional product of claim 1 wherein said at least one fat ingredient is olive oil, canola oil, palm oil, coconut oil, sunflower oil, peanut oil, vegetable oil, lecithin, fish oil, cotton seed oil, soybean

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oil, lard, monoglycerides, diglycerides, butter, margarine, and other animal, vegetable, and marine fats, or milk fats.

- 5. The nutritional food or nutritional product of claim 1 wherein at least one protein ingredient is cereal proteins, 5 milk proteins, egg proteins, animal proteins, vegetable proteins, whey protein, bean proteins, lactalbumin-casein coprecipitate, calcium caseinate, sodium caseinate, purified or refined grades of casein and soy proteins, or peanuts.
- 6. The nutritional food or nutritional product of claim
 10 1 further comprising at least one vitamin component and at
 least one mineral component.
- 7. The nutritional food or nutritional product of claim 1 wherein at least one prebiotic ingredient is a fructo-oligosaccharide, a galacto-oligosaccharide, a soy- oligosaccharide, a xylo-oligosaccharide, a isomalto-oligosaccharides, Jerusalem artichoke flour, rolled oats, banana fiber, a pectin and pectic polysaccharide, a mannan, a pentosan, a beta-glucan, a rabinan or a galactan.
- 8. A nutritional food or nutritional product for
 20 maintaining or enhancing gastrointestinal health, comprising
 at least one carbohydrate ingredient, at least one fat
 ingredient, at least one protein ingredient, at least one
 vitamin component, at least one mineral component, at least
 one prebiotic ingredient, and at least one probiotic bacteria,
 25 wherein said probiotic bacteria have a propensity to hydrolyze
 nitrogenous waste products.

. . . .

- 9. A method of restoring and maintaining gastrointestinal health comprising administering to a subject at least one food or nutritional product comprising an effective amount of probiotic bacteria and an effective amount 5 of a prebiotic.
 - 10. A nutriceutical composition to alleviate the symptoms of uremia comprising a composition of a probiotic, a prebiotic, and an ammoniaphilic urea degrading microorganism with pH stability and urea degrading activity.
- 10 11. A yogurt or yogurt based product comprising at least one probiotic bacteria, at least one carbohydrate ingredient and at least one protein.